



## COOKING INSTRUCTIONS FOR SEASONED STANDING PRIME RIB ROAST

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- Pre-heat oven to 350°F.
- Place Standing Prime Rib in a roasting pan with rib side down and the fatty side up, adding a cup of water to the roasting pan ... the roast will create its own juices.
- Depending on the amount of ribs, if it's a 4 rib roast, check the temperature after one hour ... sticking the thermometer into the middle of the rib, halfway through the meaty portion of the roast. If the temp is 138° F in the middle, this means the outside of the roast will get done sooner than the middle of the roast.
- When you take the Roast out of the oven, cover it with aluminum foil and allow it to rest for 15 minutes before cutting.

You may call me at any time if you have any questions. We guarantee you, your family and friends will enjoy our Seasoned Standing Prime Rib Roast for your special family gathering.

- Nello Loiacono